CHILD NUTRITION AND FOOD DISTRIBUTION DIVISION MANAGEMENT BULLETIN No.: 97-359 FROM: Summer Food Service Program Unit ISSUE DATE: May 1997 TO: Sponsors of the Summer Food Service Program ATTENTION: Executive Directors/Food Service Directors SUBJECT: Revision of Bread/Bread Alternate Requirements REFERENCES: FCS Instruction 783-1, Revision 2

This Management Bulletin disseminates new guidelines from the United States Department of Agriculture (USDA) regarding the Bread/Bread alternate requirements for Child Nutrition Programs. The requirements have been reconfigured to be more closely aligned with the Dietary Guidelines for Americans. The categorical term *Bread/Bread Alternates* has been changed to *Grains/Breads*. Included with this bulletin are technical assistance materials to aid sponsors to implement the new guidelines. Sponsors are to maintain the materials with the USDA Food Buying Guide for Child Nutrition Programs.

Foods that qualify as *grains/breads* include but are not limited to:

- Whole-grain or enriched meal or flour biscuits, rolls, muffins, crackers, etc.
- Cooked whole-grain or enriched cereal grains such as rice, bulgur, oatmeal, corn grits, or couscous.
- Whole-grain, enriched or fortified breakfast cereals (traditionally served at breakfast, now may be served in any meal).
- Whole-grain, enriched or fortified cereals or bread products which are used as an ingredient in other items (such as puffed rice treats or breading on meats).
- Cooked whole-grain or enriched macaroni or noodle products. Enriched macaroni-type products with fortified protein (as specified in Appendix A to federal program regulations) may be counted as meeting either the grains/breads requirement or the meat/meat alternate in a meal but not for both in the same meal.
- Pie crust from dessert pies or meat/meat alternate pies.
- Bran and germ are credited the same as enriched or whole grain meal or flour.
- Snack products such as hard pretzels, hard bread sticks, and grain-based chips made from whole-grain and /or enriched meal or flour may contribute toward a reimbursable meal.
- When sweet foods are used, no more than one per day may be a dessert. Sweet snack foods should not be served as part of a snack more than twice a week.

Items must contribute a minimum of one-fourth serving to be credited towards meeting the grains/breads component specified in regulations.

The attached USDA instruction contains information regarding the current criteria to be used to determine acceptable grains/breads servings for all Child Nutrition Programs using food-based menu planning. The Summer Food Service Program meal pattern is considered a food-based menu planning system.

If you have any questions, please call Karen Brazille, Child Nutrition Consultant, Summer Food Service Program Unit, at (916) 323-2486 or use the toll free number, (800) 888-5675 to leave a message.

Duwayne Brooks, Director Child Nutrition and Food Distribution Division Assistant Superintendent of Public Instruction Jane Irvine Henderson, Ph.D.
Deputy Superintendent
Child, Youth and Family Services Branch

Attachments:

FCS Instructions 783-1. Rev. 2 (Attachment I) Grains/Breads (Attachment II)

This is an equal opportunity program. If you believe you have been discriminated against because of race, color, ethnic/national origin, age, sex, religion or disability, you should write immediately to the Secretary of Agriculture, Washington, D.C. 20250.